



OCHOA

Vivimos el vino

LA FOTO *de 1938* 2017



ADRIANA OCHOA 8A SERIES

INNOVATION MEETS TRADITION

A deserved tribute to Ochoa's 4th generation, Mr. Adriano Ochoa who run our house during the Spanish civil war period in the XX century.

A wine crafted to celebrate life and friendship, looking no further than "right here-right now".

GRAPE VARIETY

Tempranillo 30% , Merlot 30%, Graciano 30%, Garnatxa 10% from Santa Cruz State, La Pedrera State, La Milla State, El Bosque State.

ABV % 13,5

ELABORATION AND AGEING

The four grapes are handled and fermented separately, ultimately blended. The wine ages 9 months in 225 L second/third years used American and French oak barrels, having as well 24 months at least of bottle ageing before being available in the market. A wine to be considered as a Crianza.

TASTING NOTES

To the eye: medium ruby colour. On the nose: predominant black and red currant, black cherries, vanilla and white pepper. On the mouth fit shows great concentration of flavours, firm tannins, excellent balance of alcohol and body, medium plus flavour intensity and medium plus yummy finish.

RECOMMENDED SERVICE TEMPERATURE 16 - 18 ° C

WHAT TO PAIR WITH

With a great smile, which is what it deserves. Put some laughing in as well, drink it on your own, with your beloved ones, and last but not least, almost with any food. Tip: tapas and charcuterie and barbecue meats.

SHOULD I STAY OR SHOULD I GO?

Life is short, Dear friend. Drink it now, don't leave anything for tomorrow.

VINTAGE 2017

TOTAL ACIDITY 5,2 g/l

RESIDUAL SUGAR 1,9 g/l